



**STARTERS**

**Gorgonzola Nachos**

Homemade potato chips topped with spicy chicken, bacon, onions, Gorgonzola crumbles & a creamy Gorgonzola Sauce. 11.50

**Margherita-style Flatbread**

Roma tomatoes, Olive Oil, fresh Mozzarella & fresh basil. 10.50

**Battered Corn Bites**

Roasted corn, cheese, lime, cilantro, garlic & spices in a Masa Batter. Served with avocado ranch sauce. 9.50

**Cheese Curds**

Premium Wisconsin cheese curds battered and deep-fried golden brown. Served with Lodge Lager beer cheese sauce. 9.50

**Sweet Potato Fries**

Waffle cut sweet potatoes, deep-fried and seasoned with chipotle cinnamon. Served with Rock Ranch dressing. 9.50

**Soup Du Jour**

Made fresh daily (in-house) Cup 3.25 Bowl 4.25

**Starved Rock Onion Rings**

Deep-fried onion rings served with Rock Ranch sauce. 9.50

**Calamari**

Lightly breaded rings and tentacles fried and drizzled with sweet chili sauce. 10.50

**Deep-Fried Ravioli**

Breaded cheese ravioli served with marinara sauce. 9.50

**Portabella Mushrooms**

Thick-sliced Portabella mushrooms, breaded and deep fried golden brown. Served with Rock Ranch sauce. 9.75

**Kid's Menu Available  
for Children 10 & under**

**Split plate charge:  
\$5.00 per split**

**SALADS**

*Add a Grilled Chicken Breast to any salad: 4.50*

**Cobb Salad**

Mixed greens dressed with Chianti Vinaigrette topped with tomatoes, Gorgonzola cheese, bacon, roasted corn, pepper & onion blend, eggs & avocado. 15.95

**Signature Chopped Salad**

Chopped Romaine lettuce, carrots, cucumbers, red cabbage, Gorgonzola cheese, candied pecans & garbanzo beans accented with sesame ginger dressing. 11.25

**House Salad** (mixed greens) 4.50

**Salad Dressings:** Rock Ranch, French, Blue Cheese, Italian, Balsamic, Honey Mustard, Thousand Island & Raspberry Vinaigrette

**Caesar Salad**

Crisp romaine lettuce and croutons mixed in a creamy Caesar dressing. Topped with Parmesan cheese. 10.25

**Big Salad**

Mixed greens, red onions, cucumbers, tomatoes, mushrooms, cheese & croutons. 10.25

**Strawberry Pecan Salad**

Mixed greens, candied pecans, Gorgonzola cheese, strawberries & Mandarin oranges topped with Poppy Seed dressing. 11.25

*Consuming raw or undercooked meat, shellfish or eggs may increase your risk of food borne illness.*

Please remember to practice social distancing and wear your face mask in the Lodge. Thank you.

**Starved Rock Lodge & Conference Center**

One Lodge Lane • Oglesby, IL 61348

[www.starvedrocklodge.com](http://www.starvedrocklodge.com)

**(815) 220-7321**

## ENTREES

### Pot Roast

Beef chuck roast slowly braised in aromatic vegetables & Starved Rock Signature Ale. Served with the vegetable of the day & mashed potatoes. 12.95

### Fettucine

Fettuccine pasta tossed with your choice of creamy Alfredo sauce or classic marinara (or both). Served with Garlic Bread. 10.75. *(Add grilled chicken 4.50)*

### Signature Ale Fried Walleye

Walleye filet coated with our Starved Rock Signature Ale beer batter. Served with cole slaw, French Fries and tartar sauce. 12.95

### Chicken Quesadilla

Spicy chicken, roasted green chilies and cheese blend in a grilled flour tortilla. Served with salsa & sour cream. 11.75

### Fried Chicken *(allow 20 minutes)*

1/4 country fresh chicken coated in our special breading and deep-fried. Served with the vegetable of the day & side choice. 9.75 *(Add 3.00 for all white)*

### Penne Primavera

Sautéed zucchini, yellow squash, onions, carrots, peppers, tomatoes, spinach, garlic, fresh basil and sun-dried pesto with penne pasta. Finished with Asiago cheese and fresh parsley. Served with garlic bread. 11.55 *(Add grilled chicken 4.50)*

### Country-Fried Steak

Breaded beef cutlets deep-fried to perfection and topped with country gravy. Served with mashed Yukon Gold potatoes and vegetable of the day. 10.75

### Light Bite

Your choice of a grilled patty, chicken breast or 3-grain veggie patty. Served with fresh fruit and cottage cheese. 10.75

## SANDWICHES

*All sandwiches are served with homemade chips. Substitute French Fries or Sweet Potato Fries for \$1.25*

### B.Y.O. Burger \*

Build your own burger. Served on a Brioche bun with lettuce, tomato, pickle & onion. 9.75

### B.Y.O. Chicken Sandwich\*

Chicken Breast served on a Brioche bun. Served with lettuce, tomato, pickle and onion. 9.75

*\*Toppings (\$1 each): grilled onions, sautéed mushrooms, bacon, cheese (American, Swiss, Pepperjack or Cheddar)*

### Turkey burger

Seasoned, ground turkey served on a Brioche Bun with lettuce, tomato, pickle and onion. 10.75

### Croissant

Your choice of sliced turkey, chicken salad or ham on a flakey croissant. Served with lettuce & tomato. 10.75

### Turkey B.L.T.Wrap

Shaved turkey, bacon, mixed greens, tomato and herbed mayo, rolled in a sun-dried tomato tortilla. 10.75

### Grilled Ruben

Lean corned beef, Swiss cheese, sauerkraut and Thousand Island dressing served on grilled marble rye 10.75

### 3-Grain Veggie Burger

Mushrooms, corn, black beans, roasted peppers, bulgar, quinoa and brown rice. 10.75

### Fish Tacos

Beer-battered Blue Gill topped with citrus lime slay in flour tortillas and finished with an avocado crema. Served with crisp tortilla chips and signature corn and black bean salsa. 13.95

### Beer Brat

Premium Wisconsin Brat boiled in our Signature Ale. 8.50

### Golden-fried Pork Tenderloin

Jumbo breaded pork tenderloin, fried crispy and golden brown on a Brioche bun with lettuce, tomato, onion & pickle. 10.75

### Wyanet Dog

Locally-made 1/4 pound, all-beef dog. Served with house-made relish & kicked-up mustard. 9.25

### Portabella Philly

Grilled portabella mushrooms, onions, red and yellow peppers, topped with Mozzarella cheese. Served on grilled sourdough bread with herbed mayo. 11.75

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